



SAMPLE WEDDING MENU

By David Byrne Catering

STARTERS

Chicken Terrine

Pressed chicken, black pudding & leek terrine
with an apple chutney, spiced apple purée & granary croutes

...o0o...

Smoked Salmon

Smoked salmon, pickled cucumber & salad prawns
with a baby leaf salad & lemon dill crème fraîche

...o0o...

Fresh Homemade Soup

Freshly made soup with a freshly baked roll
(Ask for flavours)

...o0o...

Cauliflower Fritters

Beer battered cauliflower fritters, curry mayonnaise & mixed baby leaves



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MAIN COURSES

Beef Brisket

Slow braised beef brisket with a honey and mustard glaze, dauphinois potato, buttered baby vegetables & a red wine sauce

...o0o...

Salmon Fillet

Herb crusted salmon fillet, seasonal green vegetables, chive mashed potato with a wine & leek sauce

...o0o...

Mushroom & Leek Tart

Wild mushroom and leek tart, seasonal green vegetables, soft poached egg with a cream cheese sauce

...o0o...

Roasted Chicken Fillet

Pan roasted chicken fillet wrapped in bacon, roasted shallots & carrots, dauphinois potato with a smoked bacon red wine sauce



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DESSERTS

Chocolate Orange Brownie

Chocolate orange brownie with a salted caramel sauce & vanilla ice cream

...o0o...

Sticky Toffee Pudding

Sticky toffee pudding with a butterscotch sauce and ginger ice cream

...o0o...

Lemon Tart

Caramelised lemon tart with a raspberry compote & coulis

...o0o...

Lancashire Cheese & Biscuits

...o0o...

COFFEE & MINTS